

Child's Dress of Embroidered Batiste



ONE of the prettiest models for little girls' dresses is from the establishment of Berthe Raulin, and its daintiness and simplicity speak well for the Paris modiste. Fine mull or batiste is the fabric upon which there is a moderate amount of hand embroidery in eyelet work and flat daisies.

The scant fullness of the dress is provided by single box plaits at the front and back. There are two at each side of the middle panel. The lower edge of the skirt is cut in squares at the front, back and each side. A flounce of imitation, all-over val lace, edged with a narrow edging of the same kind of lace, is set in at each of the square openings. This gives plenty of freedom at the lower edge of the skirt.

There is a border outlining the lower edge of the batiste, of a strong lace in Irish crochet pattern. The embroidered daisies are applied to both the batiste and this lace.

There is a yoke and collar in one

of embroidered batiste edged with the same lace. The sleeves are of the all-over val edged with the same lace as that in the bottom of the skirt and on the collar. This collar extends over the top of the sleeves like a wide epaulette.

A soft ribbon, about five inches wide, is drawn through the skirt where the flounces of val lace are set in. A short space is left at the side of each flounce. The ribbon is threaded through this. It extends under the skirt, from one space or slash to the next, and is tied in a knot at the front and in a flat bow at the back.

Small flat crochet buttons, barrel shaped, are placed in four groups of three each up the front and back. The dress fastens with flat pearl buttons under a fly at the back.

It would not be easy to find a more beautiful or delightfully childish model than this, which is in the best mode of the French designs of children's dresses.

Summer Wrap of Taffeta



NOTHING could set forth more clearly the fashion in figures than the coat of taffeta which is shown in the picture. The flat chest, low bust, absence of waist line, and loose hang of the coat are all items to reckon with in choosing apparel to meet the latest whims of those who create styles. And the approval of those who make styles into fashions, by adopting and wearing them, is already set upon these features.

The figure, as managed in the new modes, is straight up and down, or appears so, with curves only those provided by drapery and placed to suit the modiste. But in spite of this arbitrary draping and loose adjustment to the figure there is no lack of elegance in the fashionable apparel of today. One may embody these style features in a garment like the little coat shown here in a manner that is attractive and becoming to the wearer.

Light taffeta coats promise well for mid-summer wear. The airiest of

gowns is not crushed by them, they are easily slipped on or off, and they are cool and crisp looking. Like linen they are prone to become wrinkled and must be occasionally dampened and pressed with a warm iron. It is said the most satisfactory way to dampen a taffeta garment is to hang it near an open window or door on a rainy day and allow it to pick up moisture from the air. It should be pressed under a thin clean cloth.

The three views given of the coat pictured here show clearly the outlines of the garment and may be taken as a criterion in the matter of shaping the popular summer coats of taffeta.

JULIA BOTTOMLEY.

Business Footing.
An heiress refused a concealed money seeker by asking him: "Why should I marry you? I don't love you." The man had the impertinence to reply: "Oh, that's all right. I would not be at home much."

The KITCHEN CABINET

The comfortable and comforting people are those who look upon the bright side of life, gathering roses and sunshine and making the worst that happens seem the best.

"BAD LUCK" IN COOKERY.

Dr. separate grains in rice are the result of rapid boiling and careful draining. Soggy rice is so because of improper cooking. Rice that is more than a year old takes much longer to cook.

Mayonnaise dressing separates when too much salt has been added to the yolks or the oil has been added too fast, or the materials are warm.

Batter puddings are soggy and heavy when too little flour has been used, or they have stood too long before being steamed, or they have been chilled while cooking.

When cakes "tick" or "sing," they are not well baked. Before removing a cake from the oven touch it with the finger; if it springs back without leaving a depression it is done.

Sauces or gravies that have a layer of fat over the top have had too much fat used in proportion to the flour. Measure equal parts of flour and fat and to a tablespoonful of each, add a half cupful of liquid.

A brown gravy is so made by browning the flour in the fat before adding the water or milk, and also by adding a bit of "kitchen bouquet."

A large proportion of mishaps in cooking is due to carelessness in measuring. Always use a measuring cup which holds half a pint. When a cupful of flour is called for, it means a cupful after it has been sifted and lightly filled into the cup. A tea or tablespoonful means a level one.

Never measure by guess. Do not begin a dish until you have carefully read over the recipe and see that you have all the materials.

Collect all the materials before beginning to put the food together.

A cake, to be successful, should be given one's whole attention.

Coffee and sponge bread cake are slow to rise because of the fruit and shortening, so they should be kept in a warm place where they can be risen. All the ingredients for coffee cake should be warmed before adding, except the eggs.

Fruit cake, to have a good, dark color, should bake slowly a long while.

MUSHROOM DAINTIES.

Mushrooms should be served as quickly as possible after cooking, as they are so delicate of flavor that long standing spoils them.

Fried Mushrooms.—Prepare them as usual by peeling and do not wash unless absolutely necessary. Put some unsalted butter in a saucepan and when the butter is hot carefully drop in the mushrooms and let them cook in the boiling butter just three minutes then serve them on thin buttered toast.

For the stewed mushrooms the stems and broken bits may be used. Put the mushrooms cleaned and peeled in a little vinegar and water and let them stand half an hour. If you have a quart of mushrooms, put a tablespoonful of butter in a saucepan and when it is bubbling hot drop in the drained mushrooms, let them cook slowly seasoning them with pepper and salt, shake them in the saucepan to keep them from sticking; after cooking eight minutes, add enough good, rich cream to cover and let them cook eight minutes longer. Serve them in a very hot dish and you will find them perfect.

Deviled Mushrooms.—Season a quart of well cleaned mushrooms with salt, pepper, and a squeeze of lemon juice. Mash the hard-cooked yolks of three eggs, mix the yolks of two with a pint of stale bread crumbs and two tablespoonfuls of butter. Fill small shells with the mixture and cover the tops with some of the crumbs well buttered. Set in the oven to brown.

Scalloped Mushrooms.—Put a quart of mushrooms into a saucepan with half a cup of butter, a cup of cream, half a teaspoonful of salt, and a few dashes of pepper, put in layers in the saucepan and bake in a hot oven.

Mushrooms a la creole are simply mushrooms baked in olive oil and seasoning. Serve with thin rounds of well buttered toast.

Lost.
The mistress of the house had mislaid her eyeglasses. She asked the old negro servant if she had seen them. "No'm, honey," said Aunt Miso-souri. "I ain't seen 'em. But I'll fin' 'em fo' you. Jess tell me now, was dey in de shell?"

Father Has No Chance.
The reason father hates to play cards with mother is because if he loses he loses and if he wins he loses. —Cincinnati Enquirer.

Delicate Question.
"The interrogation 'Where did you get it,' causes me much less apprehension," confessed Senator Smugg, "than the feeling that some day the public may learn the answer to the question, 'Where did you put it?'" —Puck.

Praying and Hustling.
It's all right to pray for the things you want, but it is advisable to do a little hustling for the things you must have.

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Be strong!
We are not here to play, to dream, to drift;
We have hard work to do and loads to lift;
Shun not the struggle; face it. 'Tis God's gift.

UNSUCCESSFUL COOKERY.

The old refrain, "there is no luck about the house, there is no luck at all," is one too well and often sung by the new housekeeper, as well as many careless older ones. Bad luck in cookery is almost always one of three things—poor materials, poor measuring or mixing and poor cooking.

When meat soup has a strong, unpalatable flavor, it is because the fat has not been skimmed from it.

Thin, watery soup is either undercooked or too much water has been added.

Cabbage that is strong and scents the house has been cooked in a covered kettle.

When stewed or boiled meat is tough it is because it has been boiled, not simmered long and slowly.

Angel cake and sponge cake are tough if too much beaten, or are coarse if not well mixed. Both should be baked in a slow oven, about 240 degrees Fahrenheit.

Fondant grains if the sugar is allowed to grain on the side of the pan when boiling, add cream of tartar or a small amount of glucose.

Cakes crack open when too much flour has been used or the oven is too hot at first.

Popovers need strong heat at the bottom and should be baked a long time.

Whole wheat bread should be as light as white flour bread. If not, too much flour has been used.

When pineapple is used with gelatin a little more should be added, as there is a ferment in pineapple which digests gelatin.

We should not be merely an influence,—we should be an inspiration. By our very presence we should be a tower of strength to the hungering human souls around us.—William G. Jordan.

SERVING POTATOES.

Cut in quarter-inch slices and fry carefully in a small amount of hot fat.

Cut in half-inch cubes and warm them in milk to cover; season with butter, salt, pepper and parsley.

Fry a slice of onion a golden brown, add potatoes and cook until well browned; season with salt and pepper and serve.

Mix with white sauce; add crumbs and bake until the crumbs are brown.

Add onion and potatoes to a hot frying pan, with a little fat; when well cooked and hot, add a little hot vinegar.

German Balls.—To a pint of hot mashed potatoes add two tablespoonfuls of butter, two tablespoonfuls of cream, and salt and pepper to taste. Form into balls, dip in beaten egg and fry in hot fat until a golden brown. Garnish with parsley.

Fill a hollow mold with seasoned and mashed potatoes; turn the molded potato out on to a dish, brush with egg and brown. When ready to serve, fill the center with creamed chicken or sweetbreads, and all piping hot when served.

Potato Puff.—Boil until tender, then mash a half dozen potatoes, add a half cupful of cream, season and heat until light; fold in the whites of three eggs beaten stiff, and bake in a dish in which it is to be served until it is brown.

Sweet Potatoes Baked.—Boil sweet potatoes in their skins, peel and put into a baking pan with the water in which the potatoes were boiled; add sugar and bits of butter and lay in the sliced potatoes. They should be sliced in half-inch slices. Baste while baking with the liquid in the pan.

Potato Croquettes.—Beat an egg until thick, then add a cup of mashed potato, one tablespoonful of cream, a tablespoonful of butter, a teaspoonful of chopped parsley, a bit of grated nutmeg, and salt and cayenne to season. Mix and stir into a pan until it leaves the sides of the pan; turn out to cool, and when cold form into cylinders; roll in egg and crumbs and fry in deep fat.

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400,000 Settlers a Year

Immigration figures show that the population of Canada increased during 1913, by the addition of 400,000 new settlers from the United States and Europe. Most of these have gone on farms in provinces of Manitoba, Saskatchewan and Alberta.

Lord William Percy, an English nobleman, says:

"The possibilities and opportunities offered by the Canadian West are so infinitely greater than those which exist in England, that it seems absurd to think that people should be impeded from coming to the country where they can most easily and certainly improve their position."

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